

CORRECTIVE ACTION STATEMENT

DETAILS OF INSPECTION VIOLATIONS

| NO. | LOCATION | REF. | POINTS | CRITICAL DESCRIPTION |
|---|--|------|--------|----------------------|
| 1 | HORIZON COURT MID SHIP WAREWASH MACHINE | 22 | 0 | No |
| THE FINAL RINSE PATTERN ON THE HOBART WAREWASH UNIT WAS SLIGHTLY ERRATIC. Technical – New spray arms are on order. Indent #T9H004341. | | | | |
| 2 | HORIZON COURT BUFFET | 22 | 0 | No |
| THE SOLUTION IN THREE SANITIZER BUCKETS WAS VERY CLOUDY. F&B – Corrected on rounds and staff re-instructed. | | | | |
| 3 | KID'S POOL - OASIS BAR | 10 | 0 | No |
| SOME OF THE HOLES ON THE ANTI-VORTEX DRAIN COVER WERE CLOGGED WITH OLD PAINT. Deck – Corrected. Pool has been repainted and drain covers cleared of chippings. | | | | |
| 4 | FOOD SERVICE - GENERAL | 16 | 0 | Yes |
| THERE WERE NO RECORDS INDICATING THAT THE SMOKED FISH SERVED ONBOARD WAS CERTIFIED PARASITE FREE OR THAT IT WAS FROZEN TO BY THE PROVIDER OR THE VESSEL FOR PARASITE DESTRUCTION. 7.3.4.2.1 BEFORE SERVICE IN READY-TO-EAT FORM, RAW, RAW-MARINATED, PARTIALLY COOKED, OR MARINATED-PARTIALLY COOKED FISH OTHER THAN MOLLUSCAN SHELLFISH: (1) SHALL BE FROZEN THROUGHOUT TO A TEMPERATURE OF -20°C (-4°F) OR BELOW FOR 168 HOURS (7 DAYS) IN A FREEZER; OR -35°C (-31°F) OR BELOW FOR 15 HOURS IN A BLAST FREEZER. Supplier has agreed to include the following language on future invoices: "This product is parasite free and was frozen to a safe temperature and time." "These products were produced in compliance with the USFDA Fish and Fisheries Products Hazards and Controls Guidance." Confirmation that supplier's procedures are in compliance with FDA regulations will also be conducted. | | | | |
| 5 | WHEEL HOUSE BAR | 38 | 1 | No |
| NUMEROUS CARDBOARD BOXES OF GLASSWARE, AND SOME WITH FOODS SUCH AS ARTIFICIAL SWEETENER WERE FOUND STORED ON COUNTER. ONE BOX WAS FOUND STORED ON TOP OF ALREADY CLEANED GLASSWARE WITH THE ONLY PROTECTION A SHEET OF PLASTIC WRAP. THIS POTENTIALLY COULD CONTAMINATE FOOD AND NON-FOOD CONTACT SURFACES OF EQUIPMENT AND ALSO PROVIDES HARBORAGE FOR INSECTS. F&B – Corrected and Staff re-instructed. | | | | |
| 6 | SKY BAR | 19 | 0 | No |
| A STOREROOM DETACHED FROM THE BAR PANTRY WAS USED TO STORE FOOD AND NON-FOOD ITEMS. THE BULKHEADS OF THIS ROOM HAD EXPOSED INSULATION, WIRING AND OTHER CHARACTERISTICS WHICH COULD CONTAMINATE FOOD PRODUCTS. F&B – All food & non food items removed from this storage space. It will not be used again in the future. | | | | |
| 7 | SKY BAR | 33 | 0 | No |
| THE STORE ROOM HAD DIFFICULT TO CLEAN INSULATION ON THE BULKHEADS. F&B – This area will not be used again in the future as a storage space. Technical – no further action required. | | | | |
| 8 | CORRECTIVE ACTION STATEMENT | * | 0 | No |
| IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. | | | | |

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: STAR PRINCESS - CAS - 10/31/2004.